Considerable preparations are being made by the produce men of this city for the reception of the great American Thanksgiving bird, which will be ushered by the thoumand into the public presence on November exhausted in the search, and a portion of our

TWO MILLION ON THE BLOCK

In all a short the chute and prevents them from becoming wedged in by crowding. At the end of the passage, where it opens into the factory, stands a man who holds in one hand a sharp knife that looks like a dimmost incalculable.

The Number of Lordly Gobblers Needed for Uncle Sam's Feast.

PREPARATION OF TURKEYS FOR MARKET

How They Are Killed, Steamed, Plucked, Iced and Packed—A

Menster Column of Poultry

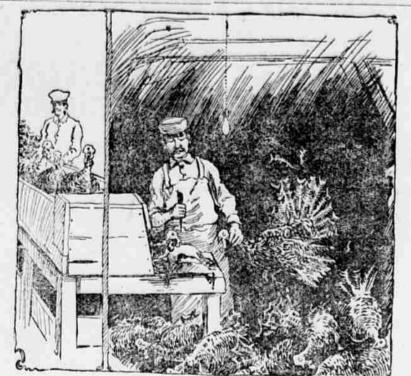
Twelve Miles Long.

Among the birds kears a steady line traveling along the chute and prevents them from becoming wedged in by crowding. At the end of the passage, where it opens into the factory, stands a man who holds in one hand a sharp knife that looks like a dimmost incalculable.

A rough estimate, may, however, be made from the reports of the wholesale dealers and the various railroad offices. Over 27,000 barries of dressed turkeys are now in storage in New York. Tomorrow (Monday), which will be par excellence the great day which will be par excellence the great day which will be par excellence the great day which will be pare excellence the great form the factory and the among to the three days before the great form the factory and the and who holds in one the quills come out with difficulty and give the body a "plucked" appearance. From the scalding tanks the birds travel

on to another room, where deft hands and plenty of cold running water thoroughly cleanese them. Next they are laid out on long blocks of ice until thoroughly cooled. when they are packed with ice in barrels the barrels are covered with ordinary bag-25. The resources of Nebruska have been ging, and as soon as weighed are ready for

citizens will be obliged to sit down on that day before turkeys fattened on Kansas and Missouri soil. Omaha poulterers state that the turkey supply of this section is fully 25 per cent short of the usual quantity. The deficiency is attributed to the wetness of last spring in this vicinity and which, while excellent for corn, was crything but healthful for young turkeys. So it will be necessary to draw on the south for a portion of shipping.
Though this is the ordinary proceeding



KILLING TURKEYS BY THE THOUSAND

the ten carloads which will pass through the | high as 30,000 cases per week. hands of local produce men for the Thanks-

western orders and the balance will proceed to Omaha dining rooms to make the day complete in the heart of the small boy and his elders. These five carloads represent a his eiders. These five carloads represent a mass of toothsome freight weighing 100,000 pounds, and the number of individual fowls in this stock is estimated at between 12,000 and 15,000. This might seem a sufficient number for a city of this size, and one reason against even a larger demand is given in the largerees of the chicken core. in the birgeness of the chicken crop. The latter are about 20 per cent more numerous than usual and as a result can be secured for nearly one-half the price asked for their more prized cousins.

The supply of turkeys sent into the city by country shippers is invariably live stock. When they reach the produce merchants here they are stored for at least twenty-four hours in supplements. capacious coops. The surroundings are kept scrupulously clean and the birds are given a chance to recover from the cramped postures in which they are often forced dur-ing a trip and also, as it is described, "to get the fever out of them." When they are ready for the market they are subjected by most of our terchants to the dry picking process. The bird is suspended head downward ward and u sharp knife is inserted in its mouth. The jugular vein is severed and the blade penetrates the brain. The feathers are at once removed and this is fully acco plished before the fowl is dead. The pickers see no cruelty in this, as they claim the knifestroke results in paralysis. The birds are first scalded by unother method and in this way can be picked in half the time, but

are fitted for a more immediate use.

When the national consumption of turkeys on Thanksgiving is considered, the estimates assume a surprising magnitude. A probable computation of the amount will show that if only one family in every dozen eats turkey next Thursday over 2,000,000 turkeys will be required to go around. These turkeys are sent flying north, east, south and west, to all parts of the United States in refrigerator cars. Each of these cars will hold about 1,000 birds if packed closely in barrels, so that at least 2,000 cars may be said now to be transporting turkeys to their destinations. If placed end to end, a line of these cars would be over twelve miles long. uratively, therefore, a solid phalanx of turkey twelve miles long, five wide and six feet high is rushing along in search of hungry Nearly as many men as there are turkeys are required to handle this immense amount of poultry and the cubic contents of the mass is very nearly a square foot to each bird, or, more accurately 1,900,-800 square feet. If piled together in the same proportion, these turkers would make a column eight times as high as the Washington monument, and a pyramid made of them would look well beside the ancient piles of Egypt. They would probably weigh upward

IN A TURKEY ABATTOIR.

them a thousand miles to market is no light task, and the old-fashioned methods of handling and marketing have had to give

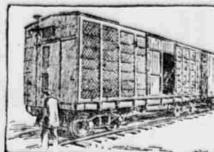
way to newer and more elaborate arrange-

The great majority of the turkeys consumed by the American people are picked up on the poultry farms by buyers who give

their whole time to this work. They are gathered at the nearest station and shipped in carload lots to the poultry factory which

or barrel contains about 200 pounds, so that this means something like 6,000,000 pounds of pounds. About half of this numer is used in filling of poultry per week. When one comes to multiply this by the number of big cities, he realizes how capacious is the American man for such delicacies as these.

IN COLD STORAGE.



OAR CONTAINING LIVE TURKEYS.

turkey storing, fully 11,899 barrels are looked for by the poulterers. On Tuesday 5,177 more are booked to arrive. Now, about ten large turkeys or 20 small ones go to a barrel, so that it would be no exaggeration to accept the statement of a dealer to the effect that "At the least calculation the number of turkeys which will be sold in New York for Thanksgiving week will reach 622,250. This is exclusive of the turkeys which are brought alive in crates to the licensed markets. to the licensed markets. Adding the live and dead stock one reaches the remarkable total

of 700,000."

An average calculation based on the last ten Thanksgiving days may be taken as typical of this one. For years, on the Monday before the festival, there have come into New York over the New York Ceniral railroad about sixty carloads of turkeys; over the union line of the Pennsylvania about 119 carloads, and over the Lehigh Valley railroad about 105 carloads. A carload generally consists of fifty barrels, which means that the three railroads mentioned brought an average of 206,250 turkeys on one day alone each year. one day alone each year. TURKEYS BY THE THOUSAND.

A visit to the largest wholesale poultry market and provincial distributing agency revealed a curious sight. Imagine a long, glass-roofed hall, hung for its entire length with four rows of dangling turkeys—each bird gaudily decorated with tiny flags are streamers and slips of evergreen. At the further end of the hall is a great pair of weighing scales, upon which, as the visitor enters, a barrel load of turkeys is probably enters, a barrel load of turkeys is probably piled. The atmosphere is almost arctic, and the customers as they hurry hither and thither have their coat collars turned up of wraps around their neeks to keep out the cold. The effect of this enormous display of slaughtered turkey upon one seeling it for the first time is as though one had entered. some fabled glant's kitchen, such as are see depicted in the pantomime scenery of ou childhood. One feels as Gulliver must hav felt in the larders of Brobdignag.

But when the visitor reflects how, before the dawn of Thanksgiving, most of that vast array of dangling birds shall have vanished from their hooks, and been carried east, west, north and south by hungry holiday makers the mighty display does not appear so mighty after all.

The largest quantities of turkeys come to the New York center from Delaware, Mary-land, New Jersey, south central Indiana and Ohio. At the Erie railroad the writer was informed that hardly a carload of turkeys had IN COLD STORAGE.

Though the receipts are fairly steady for several weeks before Thanksgiving, the great bulk of retail sales are crowded into the space of a few days. So the problem of storage must be solved. More than one-



VIEW OF PLUCKING ROOM

half the poultry that denes to the big markots in October and early November travel at once to the great freezing and storage warehouses. Here they are first placed in a for unusual exertions on the part of the raildegrees or fifteen degrees below zero, and Thanksgiving they are obliged to work all where men in heavy overcoats and mixtens handle them. When solidly frozen they are articles of Thanksgiving fare may be unconveyed to the rorage rooms, where at a loaded and sent duly and on time to their temperature of tan degrees to the processor. conveyed to the Forage rooms, where at a loaded and sent duly and on time to their temperature of ten degrees to fifteen degrees temperary destinations. As a result of the above zero and in cold air kept in circulation by a powerful blower they may be kept that all the available poultry and cold storage for a year, if need be; at any rate until the market calls for them. Then they emerge cars are in use. The turkeys are brought in specially prepared ears, lined with tin, and as fresh and sweet as though newly killed.

There are probably 50,000,000 nounds of weather of 42 degrees. There are probably 50,000,000 pounds of poultry in cold storage in the different nds of weather of 42 degrees. cities of the country at the present To kill a few million turkeys and ship some two or three months, but if it has Some of it has been there only a few

FIRST THANKSGIVING DINNER. Indian Chiefs Were Hospitably Entertained by Pilgrim Fathers. The first Thanksglving was appointed by Governor Bradford, at Plymouth, Mass. in 1621, the year following the landing of the Pligrims, in order that the coloniets in a more special way could rejoice together at having all things in good and plenty, writes Clifford Howard in the Ladies' Home Journal In preparation for the feast "gunners were sent into the woods for wild turkeys, which abounded there in great numbers; kitchens were made ready for preparing the feast-cepecially the large one in Dame Brewster's house, which was under the immediate direction and charge of Prizeilla Molinez, she who afterward became the wife of John Alden-

while a messenger was dispatched to invite Massusoit, the chief of the friendly tribe, to attend the celebration. "Early on the morning of the appointed Thursday-about the first of November-Massascit and ninety of his warriors arrived on the outskirts of the village, and with wild yells announced their readinese to enjoy the hospitality of their white brethren. The little settlement, which now consisted of seven dwellings and four public buildings, was soon astir with men, women and children, who gave the Indians a hearty wel-come as they filed into the large square in front of the governor's house. Soon the roll of a drum anneuticed the hour of prayer, for no day was begun without this religious service. Then followed a holiday of fensing and recreation, which continued not only that day but during the two succeeding days. The usual routine of duties was suspended; the children romped about in merry ; lay; the

# What's the Use

Seeking elsewhere-wasting time and energy-when right here-you will find just what you want at the price you want to pay-ours is a big storewe have to buy in large quantities to fill it-that's why the assortment is the best and the price the lowest-a natural consequence.

#### Music Cabinets—

We have them in the window and we are making some very An entirely low prices on them, too.

Oak or mahogany finished ment of closed music cabinet \$5.75, \$6,50 and up to \$17.00 for the choice designs. mahogany pieces.

#### Ladies' Desks-

Oak or mahogany finish at \$4.75. We can give you ladies' desks at almost any price. An extra choice birdseye maple desk for \$6.75.

# Rockers-

Our special this week on a rocker will be a mahogany finish piece, upholstered seat and back Patent Foot Stools and fancy velours, \$4.75.

We show a complete line of

#### Lamps-

Empire porcelain lamps, duplex burners, patent extinguishers, globe and bowl decorated Mantel Scarfswith painted flowers and the true Empire designs. There are yards long, all sorts of colorings lower prices but none we can -35c. guarantee so good as these at

Lamps at all prices up to a fine Dresden lamp at \$25.00. We have banquet lamps as tiful colorings, 33c.

Iron new assort-Iron bed, any

size, \$2.65. With a slight advance in price up to the handsomest designs at

#### Dressers-

A full and complete line of dressers to match the iron beds. Our stock of furniture was never more complete in all lines than at the present time.

Wooden frames, bronzed iron legs, carpet tops-round, big rockers, cobbler seats and arms, enough for the biggsst foot, dainranging in price from \$1.75 up. ty enough for the daintiest foot, expect it to be all wool,

> The same in oblong or square shaped, \$1.25.

Japanese table covers, yard

square, fringed all around, beau-

Table Covers-

Another, 30x32 inches, 21c.

# Ingrain Carpets- | Matting Rugs-

for the finest ingrain made in yard, yard and 2-yard lengths, this or any other country.

### Wilton Rugs-

9x11 feet, beautiful patterns, finest co'orings, they will be appreciated on sight; price now \$42.00.

We have a few German rugs left in sizes, 7.6x10.3, at \$17.50.

up to 9.10x13.1, at \$35.00. These prices are made special

to close them out.

## Smyrna Rugs-

Reversible, same at both ends, 9x12-don't because it is not-\$16. 7.6x10.6 sizes at \$10.

## Moquette Rugs-

18x36 inches at \$1.00. 28x54 inches at \$2.50. 36x72 inches at \$3.50.

last long as these goods are ad-ful window ever gotten up in vancing every day. This is a Omaha-The goods are unususpecial purchase of unusually ally fine and the price is unusufine patterns and are very choice. ally low-\$1.95 a pair.

Beginning at 25c, and on up Still selling them at 8c, 20c at 30c, 40c, 55c, 65c and 70c and 35c a rug-running in 1/4-

#### Pillow Covers-

Imitation Battenburg for pillow coverings, new and elegant designs in red, blue, green and olive, 22 inches square, 35c

Japanese creps covers, with and without tinsel effect; 20 inches wide, enough to cover a pillow both sides, 15c.



## Ruffled

# Batiste Curtains-

The west window is full of We doubt if these prices can them—and it's the most beauti-

# Orchard & Wilhelm Carpet Co.,

1414-1416-1418 Douglas Street.

adorned with a large basket overnowing all the largest stock companies.

It requires hand labor throughout to raise it requires hand labor throughout to raise

llow sunlight shone warmly with the sweet perfumes of the forest, came as a lingering dream of summer to add to the joy and brightness of this Thanksgiving feast. Upon the balmy air arose the hum of many voices and the merry music of laughter, as the Pilgrims with their Indian guests partook of the feast that the Provider of all things had given them."

## CRANBERRY BRICKS.

The Succulent Berry Frozen Into

Turkey and cranberry sauce! By force of gated attire of the workers. ong association and the eternal fitness of long association and the eternal fitness of things the two go naturally together. What is one without the other or Thanksgiving are packed away in boxes for storage. This day without both? And so to make the packing is done in what is called "chaff." day without both? And so to make the packing is done in what is called "chaff," 2,000 000 turkeys required for the national feast more palatable 500,000 barrels of cran-in boxes with slatted sides to allow a free berries are raised on the marshes of Cape circulation of the air. In this way the berry

cranberries. The chief expense once the crop is started is in the picking, which is The soft, mellow sublight should be through the drowsy haze, illumining the sombre woodland with a rich golden light, who receive from 1 to 1½ cents per quart form while the gentle winds of the south, laden the work, and are able to earn from 75 cents the work, and are able to earn from 75 cents. to \$1 per day through the season. The ex-perienced picker works on her knees unmindful of the wet moss which soaks her garments. She thrusts her hands through the moss and vines, lifting up the whole mass and rapidly stripping off the berries with a dexterous movement acquired by much practice. The sight of a long line of mer and women, half a hundred in a group making their way on hands and knees across the level field is picturesque in the extreme, an effect heightened by the tattered and varie

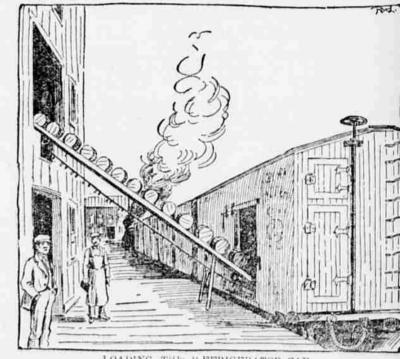
As fast as the berries are gathered by the

dressed with beechnuts; then came rare veni-son pasties, savory meat stews with dump-lings of barley flour, delicious cysters (the slips are stuck and left to grow at their own

lings of barley flour, delicious cysters (the gift of the Indians, and the first ever tasted by the white men), great bowls of clam chowder with sea biscuit floating on the steaming broth, roasts of all kinds, broiled fish, salads; cakes and plum porridge; while the center of each of the long tables was adorned with a large basket overflowing with wild grages and plums and nuts of every variety.

In connection with the bog there will. In connection with the bog there should be an irrigating ditch or a reservoir, from which it can be flooded at any time. The juvenile member of a Sioux City household attended the services of the Gers adorned with a large basket overflowing with wild grages and plums and nuts of stock companies.

In day of the soarcity of other small fruits. At present more cranberries are sold in Chi-sage than in New York or any other eastern inclosed her home. Fifty years ago Mr. and Mrs. Jarrett Haynes, who were the pioneers of Paducah, to it is on easy matter to ship them in cold weather. They are often sent as far as adorned with a large basket overflowing with wild grages and plums and nuts of stock companies.



LOADING THE REFRIGERATOR CAR.

of ice. The sides of the cases are knocked now at the Haynes home, and is being sawed off and the berries are exposed in a solid mass, like cakes of ice, except that they are much more beautiful from their rich red color. They are chopped off exactly like ice and the citizen of Winnipeg is no accustomed to buying his cranberries en bloc that he doesn't mind in the least though an easterner would probably object to taking them in that way, thinking, in his prejudiced mind, that the berries are spoiled.

## THE OLD-TIMERS.

Mrs. Nancy Sullivan, who died recently in Lipeer, Mich., at the age of 114 years, was the oldest resident of the state. A dinner was recently given in Boston to ex-Chief John Damrell, the veteran hero of the great fire of November 9, 1872.

The Comte de Montorun, whose death occurred at the age of 87, was one of the few surviving pages of Charles X. His father was the well known cavalry general

to make the coffins of the eccentric couple when they die. Alexander Ramsey of St. Paul was ap-

pointed by Zachary Taylor first governor of Minnesota, and, though his active life covers the whole period of the state's history, he is still prominent in all great public move-ments and speaks with us much energy as when he was governor. Mrs. Catherine Angelica Schuyler Bleeck-

er, who died in Brooklyn, Friday, was de-scended from the Schuylers and the Van Rensselsers, and the widow of Nicholas Bleecker, a soldier of the war of 1812, whom she married when he was well along in life-for she was not born until 1811. The late Eugene Schuyler, diplomatist and his-torian, was her nephew. Though 86 years old, she was warmly interested in all public offairs.

Small pill, rafe pill, best pin. De Witt's Little Early Risers cure billousness, consti-





IN THE STEAMING ROOM

young men indulged in athletic sports and games in friendly rivalry with the Indians; the little American army of twenty men, under the lendership of Miles Standish, went difference in quality when it is cleared out, through its drill and manual of arms, to the as it nearly all will be within the next great delight and astonishment of the native weeks. It is an instructive sight to entitive, while the women busied themselves the manual professional and the second programment of the excellent tes weeks. It is an instructive sight to en-ter the oil these mamnoth refrigerators and to view the tons on tons of poultry piled up there. The whole thing illustrates as strik-ingly as anything can the fact that modern ingenuity and modern appliances are equal to any conditions that the requirements of their whole time to this work. They are gathered at the nearest station and shipped in carload lots to the pouliry factory which the buyer represents. The use of the word factory in cannection with pouliry is apt to convey a peculiar idea, but in this case it nearest of the word of the safe to predict that however great the dependence only to a shed-like structure, half open on the sides in which the birds are prepared for market.

The birds are stored in a big shed from the buyer represents. The use of the word factory in cannection with pouliry is apt to sale to predict that however great the demand there will be no turkey famine on November 25.

The birds are stored in a big shed from the pouliry can be stored as easily as grain today and it is affected the pouliry can be stored as easily as grain today and it is affected the pouliry where nearly day, the last day of the celebration. Not of two sections of this country, where nearly all the cranberries used in America and Europe are raised, and which it has transfer of cookery, there was no lack of good things nor of appetiting dishes at this great feast. The hard and the others are fine industry to fit would be country where nearly all the cranberries used in America and Europe are raised, and which it has transfer each the bird was the others and run the whole outputs of their outlit they reach the bottom, where they within the safe to predict that however great the demand there will be no turkey famine on November 25.

The birds are stored in a big shed from one step to an day, the last day of the celebration. Not of two scotions of this country, where nearly all the cranberries used in America and the wither the others and represent the whole outputs of the brotten of two days and it is all the cranberries used in America and the wither the others are raised, and which it has transformed on the birds are the being made of the celebration. Not the celebration. Not the celebration to any their can be the colors of two country and the celebration. The hard

IN THE COLD STORAGE WAREHOUSE.

Cod and New Jersey. To be sure not all of these are eaten on Thanksgiving day, but a fairly large proportion of them are, and it is the almost universal use of the tart little berry on Thanksgiving that has led to the present wonderful extension of the business. The business of raising cranberries is a peculiar one in all its aspects. It requires a special kind of ground, considerable capital and a vast deal of labor, and it is a special trade, more or less irregular in its returns, like all of its kind. It is the chief industry the hopoer they bound from one step to another until they reach the bottom, where they